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Volume MM, Number 6

March 29, 2018

## Greene Hill Food Co-op Issues Urgent Appeal for Help

By Kelsy Chauvin

By May 1, the Greene Hill Food Co-op will either open the doors of a new storefront or close its doors and dissolve. For its 300-plus member-owners, survival is within reach—but it hinges on the cooperative spirit.

Primarily, the Clinton Hill store's survival depends on an urgent fundraising campaign on the crowdsourcing site Indiegogo.com: <https://igg.me/at/greenehillfoodcoop>. The campaign, which launched March 16, ends at 11:59 p.m. Friday, April 13.

Greene Hill, which needs to raise a minimum of \$30,000, is seeking support from the Brooklyn community and cooperative partners across the country. This includes the Park Slope Food Coop in particular, which has served as an important financial partner, vital supporter and successful coop business model. If the PSFC's more than 17,000 members donated just \$2 each, Greene Hill would exceed its entire fundraising target.

Greene Hill has spent the past year negotiating with its landlords, who started an eviction process shortly after signing the coop's five-year lease renewal in early 2016. But after months of legal exchanges, the verdict arrived in early 2018. The property at 18 Putnam Avenue had been



The Greene Hill Food Co-op in Clinton Hill.

sold, and Greene Hill must vacate no later than May 1.

While the situation seemed bleak, a glimmer of hope sparked as a store coordinator noticed an empty retail space just a few blocks away. By early March, Greene Hill called an emergency meeting, and members optimistically voted to try and relocate. The key? To raise at least \$30,000 in four weeks. That amount would help finance the move, start to fund the new store's buildout and help keep the coop fiscally afloat during the transition.

### Greene Hill's Story

Ten years ago a small group of Fort Greene-Clinton Hill neighbors gathered to discuss a new food coop. Some were

longtime members of the PSFC who felt there were enough like-minded folks on the east side of Flatbush Avenue to warrant a new store serving Fort Greene, Clinton Hill, Bedford-Stuyvesant, Crown Heights, Prospect Heights and surrounding areas.

It took a few years of community rallying, fundraising and logistical organizing, plus a short time building membership as a buying club. In December 2011, the Greene Hill Food Co-op opened its doors on Putnam Avenue, a block north of Fulton Street, between Grand Avenue and Downing Street. The cooperative's member-owners led the effort—from transforming a dilapidated laundromat into

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## How the Coop Grows Sustainable Businesses

By Gayle Forman

In 2001, Dan Rosenberg decided to ferment a pickle. Rosenberg had become very interested in organic farming and local economies, and after taking a workshop, he spent a winter experimenting with fermenting. At some point, recounts Addie Rose Holland, Rosenberg's wife and business co-owner, "he was like, 'you can't buy this stuff, and I wonder if people would be interested in this.'"

Not long after, Rosenberg fermented a batch of pickles in an incubator kitchen in Greenfield, Massachusetts. That first year, he made 1,000 jars. They sold out in two months. This was the birth of Real Pickles Cooperative.

In 2013, Anita Shepherd decided to make some yogurt. A chef at the time, Shepherd was transitioning to a plant-based diet and was adapting the recipes she'd

perfected over the years to use vegan ingredients. There was just one catch. "I was able to replace all of my ingredients except for yogurt. Yogurt didn't have anything that worked out," Shepherd

says. "I was stuck. A lot of my recipes relied on yogurt. It was the secret ingredient in a lot of my desserts."

A friend told Shepherd she could make her own, and, after buying a starter kit and becoming "obsessed" with the process, she began working on a recipe for coconut milk yogurt. "After two years I arrived at something and said people will buy this." And thus the

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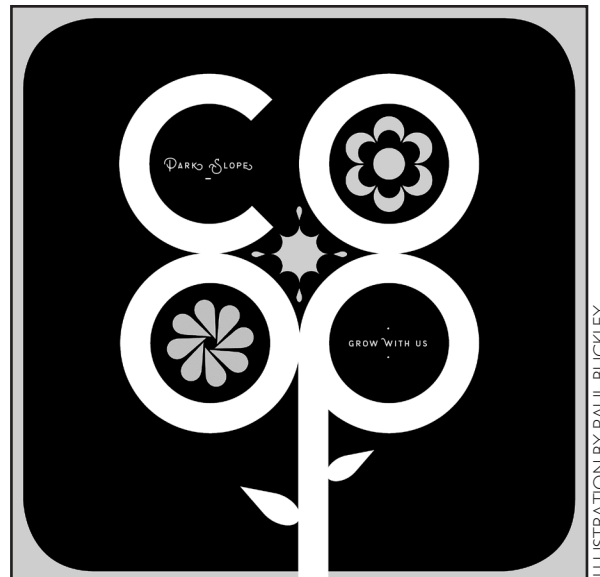


ILLUSTRATION BY PAUL BUCKLEY

### Next General Meeting on April 24

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The April General Meeting will be on Tuesday, April 24, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

For more information about the GM and about Coop governance, please see the center of this issue.

## Coop Event Highlights

### Thu, Apr 5 • Food Class:

Authentic Indian Home Cooking 7:30 p.m.

### Tue, Apr 10 • Plow-to-Plate Film Series:

Hot Grease 7:00 p.m.

### Fri, Apr 13 • Wordsprouts:

National Poetry Month 7:00 p.m.

**Sat, Apr 21 • Food Drive to Benefit CHiPS Soup Kitchen**  
**& Sun, Apr 22 9:00 a.m. to 7:00 p.m.**

Look for additional information about these and other events in this issue.

## IN THIS ISSUE

Spring Produce Preview.....	2
Safe Food Committee Report.....	5
Puzzle.....	5
Welcome, Coop Calendar.....	7
Mission Statement, Governance Information.....	7
Calendar of Events.....	8
Letters to the Editor.....	10
International Trade Education Squad Report.....	10
Community Calendar.....	11
Exciting Workslot Opportunities, Classifieds.....	12





By John B. Thomas

Spring is finally here! With it comes the departure of the brown and gray tones of winter, as buds, leaves and flowers slowly emerge, bringing the streets of Brooklyn back to their green glory. The changes in Brooklyn's physical environment are mirrored to the north, west and south, as the farms that provide our produce start experiencing more moderate night temperatures and are able to plant new crops for the first time in many months.

While spring produce may not be as iconic as those summer tomatoes and watermelons, there are plenty of reasons for Coop members to get excited about the changing weather and what it means for the products that show up on the Coop's shelves.

The advent of spring marks two major changes: the end of storage crops and the return of fresh local produce. Storage crops, as their name implies, refer to those crops that are held post-harvest for use over the ensuing weeks and months. Typically, foods like apples, squash, potatoes and other root vegetables are harvested in the fall and held

at cooler temperatures for use throughout the winter. More specifically, all sorts of apples (opal, envy, snow sweet, loose pink lady, and honey crisp), and golden beets are no longer available, and Coop members can expect some other root vegetables to start disappearing in the coming weeks.

On the flip side, "As the season changes we shift to more local buying, and try to source as much locally as possible," says Dominique Esser, one of the Coop's produce buyers. The Coop sources from several local farms and farm cooperatives, including Lancaster Fresh Farm, a cooperative of Amish farmers in Lancaster County, Pennsylvania, Hepworth Farms in the Hudson Valley, Blue Moon Acres in New Jersey, and several farms in the Finger Lakes region.

The first items out of the gate for these farms are the loose greens—the lettuces, salad mixes, and herbs. Baby greens, loose arugula, basil, dandelions, parsley, chard, baby bok choy, and rhubarb are all currently gracing Coop shelves—or will be very soon. Sunchokes and horseradish are also going to be making

their debut, somewhat counterintuitively as spring produce, as they fall more into the category of roots and tubers, which are frequently storage crops.

Fiddlehead ferns have arrived, along with wild leeks or "ramps" (although the Coop is being cautious here, as the wild nature of these plants and their ecology makes them susceptible to overharvest, and there is no clear benchmark for sustainable harvesting of ramps). While not produce per se, the Coop will also be starting to sell live potted plants soon, for members to bring home and steward themselves.

Spring may also mean change in some of the Coop's supplier relationships for year-round products. The Coop's produce buyers are exploring relationships with new local farms as well as trying to bring new and better products on to the shelves. While not spring produce necessarily, the

Coop recently changed some vendor relationships that has resulted in higher quality shiitake mushrooms as well as pre-ripened organic avocados.

The main headline for spring though is local sourcing. Sourcing local produce is positive for several reasons, most notably the improved freshness associated with produce from nearby farms. According to Esser, local produce often arrives at the Coop within 24 hours of being harvested. Conversely, California-grown produce (where the Coop sources from in the winter) can spend approximately a week in transit before arriving at the Coop. So local produce means fresher produce, which means more flavorful, longer-lasting produce for members.

While the change in weather is very much a factor influencing what's available at the Coop, the nature of the seasons and the associated produce are changing for

reasons that are technical, political, and ecological. On the technical side, the emergence of hoop house or high tunnel farming has enabled farmers to better resist some of the harsher elements of the shoulder seasons, such as unexpected frosts. Hoop houses are moveable greenhouses made using simple materials, which makes them low tech and low cost. They can help farmers extend the growing season, as they can protect crops from weather and pests, increase concentrations of carbon dioxide, and offer more humid growing conditions, enabling plants to grow faster and better.

On the political side, new laws and regulations affecting farmworkers and associated industries are having an effect on availability. The changes to enforcing immigration laws have resulted in shortages of farmworkers in California and elsewhere, while a new law regulating truck driver hours

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Coop Receiving Coordinators Dominique Esser (left) and Ken Macdonald (right) with this spring's local produce.

## Greene Hill

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a store and installing donated equipment to establishing point of sale systems and hosting community events.

### PSFC Financial Support

In the early days, the PSFC was a constant source of encouragement and guidance. Since then, Greene Hill has seen steady growth, even as it has faced neighborhood gentrification. The store has benefitted from much-needed loans from the Revolving Loan Fund Committee of the

PSFC, which also allowed its members to earn FTOP hours by working shifts at Greene Hill—and in return it invited PSFC members to shop freely. PSFC shoppers make up 23% of Greene Hill's average monthly sales.

Other partners lent Greene Hill their time and expertise, suppliers established relationships and the neighborhood enjoyed unique access to local, organic and high-quality food that's affordable and sustainable.

One key to Greene Hill's success was the large storefront on a side-street location

near the Clinton-Washington subway station on the C line.

### Fundraising for the Future

The lease termination notice came in early 2018, leaving the coop at this precarious crossroads. With a minimum target of \$30,000, the "\$30K in 30 Days" Indiegogo campaign aims to raise enough capital to provide the lease deposit, build out the new location, move inventory and operations (including its massive refrigeration units), and reopen in full swing before spring is out.

It's a tall order, but optimism is strong among Greene Hill's members. In the opening days of fundraising, the Indiegogo campaign earned more than 50 percent of its goal—thanks in part to fun grocery and neighborhood-related "perks" to donors—like the \$70 "Chocolate Milk" thank-you package that comes with Equal Exchange chocolate items, a Greene Hill tote bag, and an "I saved Greene Hill" button, and the \$100 "Grab Bag" silk-screened tote bag filled with delicious groceries.

To support fundraising, the team also is organizing a dance

night on Monday, April 30th at neighborhood lounge, gallery, and performance venue C'mon Everybody (25 Franklin Ave., at Greene Ave.).

Greene Hill is still a long way from its goal, and encourages PSFC members to contribute to their sister coop. The support will prove invaluable.

Please spread the word that Greene Hill needs help for its campaign, and make your contribution today via Indiegogo.com. Donations are accepted until 11:59 p.m. Friday, April 13, at <https://igg.me/at/greenehillfoodcoop>, and in the 18 Putnam Avenue store. ■



## Sustainable

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birth of Anita's Yogurt.

In 2009, Bradford Dubé decided to start his own cheese importing company to help his small, mostly European cheese makers sell into more markets in the New York City area. "No investors, just a small amount of money, a couple of people who helped me, no warehouse, no truck. I bought cheese, and sold it," Dubé says. Within a year, he had a truck, a warehouse and a growing company called Food Matters Again.

### Selling the Unconventional

The entrepreneurial origin story has become a thing of myth in this country. Resourceful person has spark of idea, builds a thing, starts small business, expands. Success. The genesis and growth of companies like Real Pickles, Anita's Yogurt and Food Matters Again read like the natural foods take on that most American of stories. But what is perhaps less obvious in the evolution of these companies is the pivotal role played by the Park Slope Food Coop.

Access to the Coop's enormous buying power—over \$900,000 a week—provides a boon for any new business, and that's certainly one reason why the Coop has such an enormous impact. But that doesn't explain it entirely. There's something extra in the sauce. Something uniquely cooperative.

In the case of Real Pickles, which produces fermented (as opposed to the more typical vinegar-brined) pickles and sauerkraut, food coops and small independent natural food stores were the first to take a chance on something like a fermented pickle. "Why should they try a pickle without vinegar?" asks Holland, who runs Real Pickle with her husband and eight other worker owners. "Coops are poised to do that. They've been selling unconventional food forever." (As for the why: fermented foods are probiotics and healthier than vinegar-brined.)

Today, Real Pickles sells 300,000 jars of pickles and sauerkraut a year, a good chunk of those jars bought by members of the PSFC. Holland says access to the Coop's enormous and enlightened market, which buys perhaps not just the pickles but also the philosophy behind them, has been a key ingredient in its growth. Real Pickles uses only regionally sourced vegetables, sells regionally and has been a cooperative since 2013.

### Not Charity

When the PSFC took a chance on stocking Real Pickles, it did so not out of a charitable impulse to give a leg up to a fledgling, do-gooder company. As General Coordinator Joe Holtz points out, there a lot of fledgling, do-gooder companies and the Coop can't stock all their products.

"We love it that we can help producers," Holtz says, but the Coop is not in business to help producers, no matter how well-intentioned. It's there to serve the members. "In the end, the tail can't wag the dog," he says. "You have to say: Who owns the Coop? It's the members." For Coop buyers to be willing to accept the additional logistical challenge of stocking a new unknown item, the product has to be worthy. It has to be unlike or significantly better than anything on the shelves.

### Scaling Up and Up Again

When Shepherd got to the point where she was ready to begin selling her yogurt, friends who were members directed her to the PSFC. She was introduced to a dairy buyer. He loved the product but said she needed to sell via a distributor. "I was so small," Shepherd says. "I was making yogurt in micro batches. I didn't have enough product to give to a distributor."

Initially she found another company to piggyback deliveries with, but once the product started to gain traction with members it was easier to get around the distributor issue.

Distributors usually require a certain volume of sales, which can be prohibitive for start-ups and micro producers. The Coop's flexibility with Shepherd, however, was not because she was a nice lady. It was, Holtz says, because "she was making yogurt that was different than anyone else's yogurt."

And the members liked the yogurt. A lot. The Coop has been one of Anita's biggest buyers from the get-go, these days buying approximately 20 cases a week.

Today, Anita's Yogurt is at a pivotal moment. At the old facility, Shepherd says production was maxed out at 850 gallons a week. "We couldn't make any more and were only meeting a fraction of our purchase orders," she says. "We were badly in need of scaling up." So Shepherd shifted production from her Brooklyn facility to a co-packer that will make the yogurt in larger quantities. The new setup will allow her to increase output but will also cause some lags in production while the new recipe is worked out. (Which is why as you read this, Anita's might not be on the shelves.) Here, once again, the Coop's flexibility can be essential.

"We're not going to cut you off because you stopped producing yogurt for two weeks," Holtz says. Instead, Holtz and the Coop buyers will communicate with members, work with producers and fill in the temporary gaps, all of which give a business room to grow.

### Room to Grow

There's a romance to the small producer: the artisanal cheese maker holed up in a cave making Gruyère the way it's been made for centuries. But the reality is less idyllic, says Food Matters Again's Dubé. A small producer faces multiple challenges: in addition to the vicissitudes of mother nature, changing milk prices and slim profit margins (charge too much for that Gruyère and consumers will be put off), there are the challenges of scaling up at a time when consolidation is driving prices down.

And even when a producer manages to create enough product, and sell at a price high enough to create a profit but low enough to appeal to consumers, there is another issue: getting paid. For cheese makers, who work with the slimmest of margins, getting paid on time for their product is often a huge challenge, and late payments, or surprise reduced payments called bill backs, are common and often devastating, says Dubé.

It might seem basic, but the Coop pays its bills on time. And it buys a lot of cheese. And because the Coop markup is so low (21 percent versus a more typical 100 percent), it can sell high-end cheese at prices that aren't high-end prohibitive. Which, in turn, sells even more cheese. If, like Dubé, you started a company that distributes cheeses from small, sustainable producers, this rather common-sense business practice is nothing

short of transformative.

"The Coop for us has been huge," says Dubé, whose start-up has 21 employees, three trucks and a warehouse, and now competes against companies several times its size, in part because of the solid financial base the Coop provides. "You have a strong membership that loves food and loves cheese. You have really good prices. You sell a ton," he explains. These robust and reliable sales (and payments) from the Coop enable him to pay his producers well and on time, which helps the producers to grow to a place of profitability and sustainability. If all stores operated like the Coop, Dubé says, the impact on smaller producers would be huge.

But as of now, they don't. For all the lip service that's paid to small, independent producers, in an era of Amazon-ification and consolidation of, well, everything, the scrappy food startup can suffer. In an era when screwing over a little guy to up the profit margin is basic business practice, the little guy can really suffer. Unless it has a coop in its corner. Perhaps it's not surprising that Dubé says his top five payers (i.e., stores that pay their bills on time) are coops. Or that Holland says that five of Real Pickles' top accounts are coops.

"The Coop [model] is so powerful and it works," says Holland. And because of the Park Slope Food Coop's size, it really works. "With that many people buying that much stuff, you can really make a huge difference." ■

**Have you lost something valuable?**

**Perhaps you lost it at the Park Slope Food Coop!**

**Come up to the Membership Office to reclaim your valuables.**



**HOW MIGHT THE PARK SLOPE FOOD COOP GROW AND CHANGE IN THE FUTURE?**

**We are studying the possibility of a second location and need your input.**

Please take 15 minutes to fill out this community-wide survey and share your thoughts about a second Coop location.

**[www.foodcoop.com/coop-location-survey](http://www.foodcoop.com/coop-location-survey)**  
Thanks for your time and cooperation!

*Members of the Second Location Study Committee*

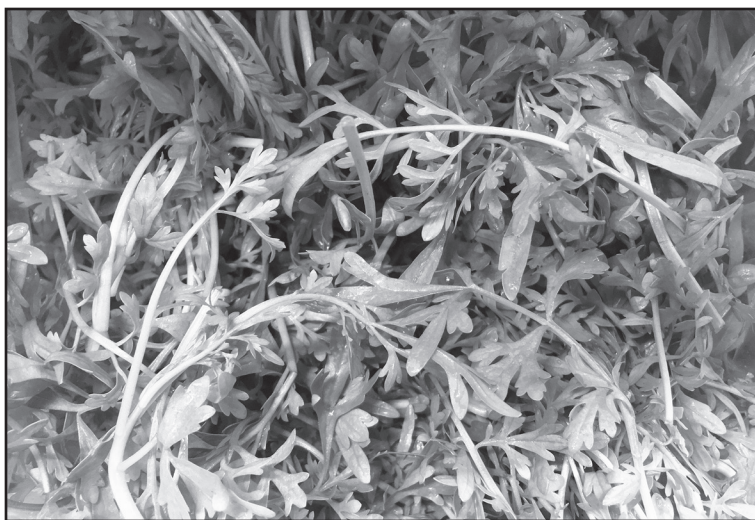


## Spring Produce

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has also resulted in a shortage of drivers. Outside of the U.S., political strife such as recent strikes on South American banana plantations directly affects what ultimately ends up on Coop shelves.

At the ecological, regional, and planetary scales, a changing climate is creating a new normal. "It's certainly true that we seem to be talking about extreme weather events all the time now," says Ken Macdonald, another Coop produce buyer. For example, a relatively cool and wet winter in the citrus-growing regions of California means that the



dandelion

citrus season will probably come to an end much earlier this year than in previous years. The produce buyers

try to mitigate some of these effects by identifying new regions and farms to help offset some of the dependence



pea tendrils

on areas more susceptible to extreme weather.

Farms are also taking matters into their own

hands in the face of these broader changes. According to Macdonald, "There is a clear trend of farmers looking to support each other in some sort of cooperative way." The Coop's produce buyers have been visiting more local farms to explore how we can be supportive of these efforts. "We want to support this model where individual farmers do not have to bear the extreme risk that they have historically," Macdonald says. Two local farms that may fit this bill are Aviary Family Farms, a new cooperative, and Never-sink Farm, which is trying to offer resources and training to other farmers. ■



fiddlehead ferns



red baby kale

## MEMBER SUBMISSION

### Coop Beauty Secrets

By Lisa Wood Shapiro

When I first joined the Park Slope Food Coop on a dare from my book group I had no idea that I would discover perhaps its greatest benefit, aisle 5A. For those who don't know, 5A is where you'll find a huge variety of ethically sourced and fair priced skin care products that work as well or better than their expensive department store counterparts. I'll admit that when I think of the Coop, beauty is not the first thing that comes to mind, but seeing how I've been a member for three years now, I felt the time had come to share the beauty secrets of the Park Slope Food Coop.

I spoke with Coop buyer Karen Martin about the how she curates such a vast array of beauty care items. "People make suggestions, sales reps come in, and there is always literature. And all of the products are cruelty-free," Martin explained. She samples many of the items herself, a huge perk of the job. "Right now I really like Suki's eye cream," she told me.

Considering I used to spend hundreds of dollars on exotic creams at Barneys, perhaps the Coop's greatest impact on my finances has been its skin care offerings. I love the Derma-E line, which has made environmentally sustainable 100% vegan and cruelty-free skin care products since 1984. I keep their Hydrating Eye Cream with Hyaluronic Acid and Green Tea in my fridge so it goes on cool and reduces morning eye puffiness. Because hyaluronic acid is a humectant, a moisture-binding ingredient, it is believed to keep skin hydrated. I don't doubt its power to promote younger looking skin.

I also use their Age-Defying Moisturizer SPF 15 as my everyday sunscreen, which works well under makeup. Another Coop gem is the Acure line; their

motto is "For Your Skin, For the Planet," and their products are free of sulfates, parabens, and cruelty. Their Brilliantly Brightening Facial Scrub, a 2016 *Allure* Best of Beauty Award Winner, is made with French green clay and sea kelp, does an excellent job of exfoliating, leaving the skin noticeably softer and brighter.

For night cream I have been using Andalou Naturals, the first NON-GMO Project Verified beauty brand. They make the effective Night Repair Cream that contains Resveratrol Q10 (Q10 is a coenzyme that has been touted to slow down the skin's aging process). I found it made my skin look fuller and fresher. Their Lift & Firm Cream is an excellent day cream that wears well under foundation and has a texture similar to Drunk Elephant's Lala Retro Whipped Cream, an expensive cult skin care cream which sells for four times as much. For date night I use their Instant Lift and Firm Hydro Serum Facial Mask, which gives the skin a refreshed and tight feel.

For an all body moisturizer, I recently discovered Nature's Gate Lotion, which comes in an 18-oz. pump. I use the fragrance-free version but the Coop carries several scented options. It reminds me of a richer Lubriderm.

The multi-tasking winner and one of the cheapest items in the beauty section is Alba Botanica's Un-petroleum Multi-Purpose Jelly, which comes in a three-and-a-half-ounce tube that is just compact enough to stash in my backpack. This 100% vegetarian moisturizer is made from pure plant oils and waxes, and it does everything. I use as I would use Glide when I run, as lip balm, I mix it with the remnants of almost finished lipstick to create a colored lip gloss, it removes makeup, soothes irritation, and dry skin. I go through tubes of this stuff and I like knowing there's nothing synthetic in this magic balm.

Next time you're working check out, an early morning receiving shift, or simply running a solid game of pick up in the produce section, remember beautiful skin awaits you in Aisle 5A. ■

TRAGEDY | COMEDY | MUSIC | Poetry  
- and that's just the beginning!

# ?

Come to an

## Open Mic Night

at the Old Stone House  
336 3rd St, Brooklyn, NY 11215  
to Listen, Speak, Sing, Dance  
and Who Knows What Else?

Friday, April 13<sup>th</sup> !!!  
7pm - 9pm  
\$5 admission

**All Welcome**

A Park Slope Food Coop Fun'committee event.



## SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Hot Grease*

By Adam Rabiner,  
Safe Food Committee

No one can accuse *Hot Grease*, a 2017 documentary about the biodiesel industry, of food porn. It's the opposite. Rather than saliva-inducing chefs' creations adoringly videoed, the viewer is treated to scenes of tanks filled with dark and viscous spent kitchen grease. One can only be relieved that the "scratch and sniff" movie craze peaked in the 1970s. As Donnie Tipton, owner of Going Green Grease Recycling, one of several entrepreneurs featured in the film, observes, "Aside from donut shops, I've never opened one where I was like, ahhh, that smells good."

In fact, restaurants, which annually dispose of 250 million gallons of used cooking oil, do their best to mask and cover this unseemly side of the business. And people don't give much thought about where the oil that cooked up their French Fries ends up. As a result, not much light is shed on the grease industry and its shadowy markets. A segment of the film depicts, as an example, a thriving Wild West of used-cooking-oil theft worth \$75 million a year.

The theft exists because it can be easily converted to bio-diesel fuel through a multi-step but simple process described by Jim Eberle, another featured entrepreneur and owner of Eberle Biodiesel. While 75% of the biodiesel in the United States is manufactured by ten major refineries, there are also dozens of local "garage" refineries that operate on a smaller scale. Eberle struggles with the fluctuating price of bio-diesel, as do the other featured business people, but continues to experiment and seek new markets. He recognizes that a commercial protective wood finish contains conventional petroleum-based ingredients and invents and hopes to distribute a cleaner alternative.

Another featured entrepreneur is 32-year-old Justin Heller, a native New Yorker with a passion for protecting the environment who settled in Houston after college to found Root Fuel, a 100% bio-diesel gas station. Heller's timing was not great and his venture failed due to low fuel prices, which rise and fall in tandem with gasoline. Fortunately, Heller was able to land a job as the feedstock buyer in the corporate office of Neste, the

Finnish national oil company, which made a 2006 investment in renewables, which now make up more than half its revenues. He's happy to be part of the solution, not the problem, and while it's not where he had planned to be (he had opined earlier that despite the hardships, running a gas station still beat sitting in a cubicle) it's not so bad wearing khakis after all.

The final and by far the biggest entrepreneur featured in *Hot Grease* is Gene Gebolys,

founder and CEO of World Energy, one of America's largest manufacturers, suppliers and distributors of biodiesel. Gebolys spends much of his time, along with several members of the National Biodiesel Board, "telling the story every day" to various senators and congress members, in the hope of influencing federal public policy that is friendly to the renewables industry (and much opposed by the American Petroleum Institute, the lobby-

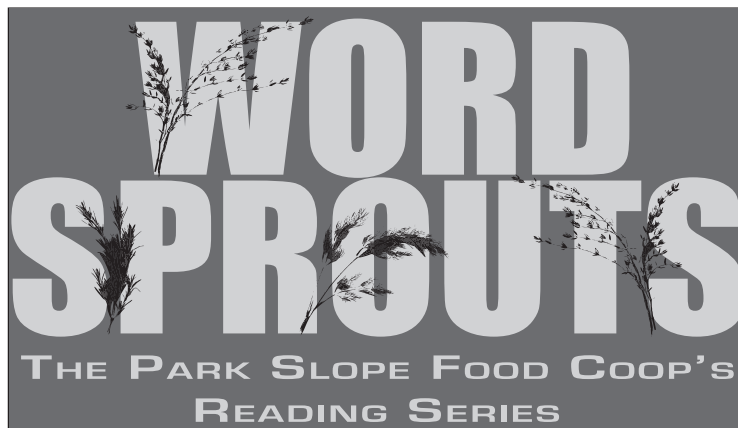
ists for the oil companies).

*Hot Grease* handles the business and political, the micro and macro, threads very well. First aired on the Discovery Channel, this film is a real discovery, casting light on shadows and revealing a fascinating, if greasy business. The film makers will be available in person at the Q & A following the screening so come prepared to ask questions and

learn how the biodiesel industry is currently faring. ■

See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://www.plowtoplatefilms.com) which can now also be reached via a link on the Park Slope Food Coop's home page at [www.foodcoop.com](http://www.foodcoop.com).

*Hot Grease* will be presented on Tuesday, April 10, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.



**Are you a writer?  
Do you want FTOP credit?**

**Wordsprouts, the Food Coop's  
reading series, is looking for you,  
for its monthly events in the  
second-floor meeting room.**

**Please contact the organizers at  
[wordsproutspfc@gmail.com](mailto:wordsproutspfc@gmail.com).**

## STATEMENT ON THE COOPERATIVE IDENTITY

### DEFINITION

A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

### VALUES

Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

### PRINCIPLES

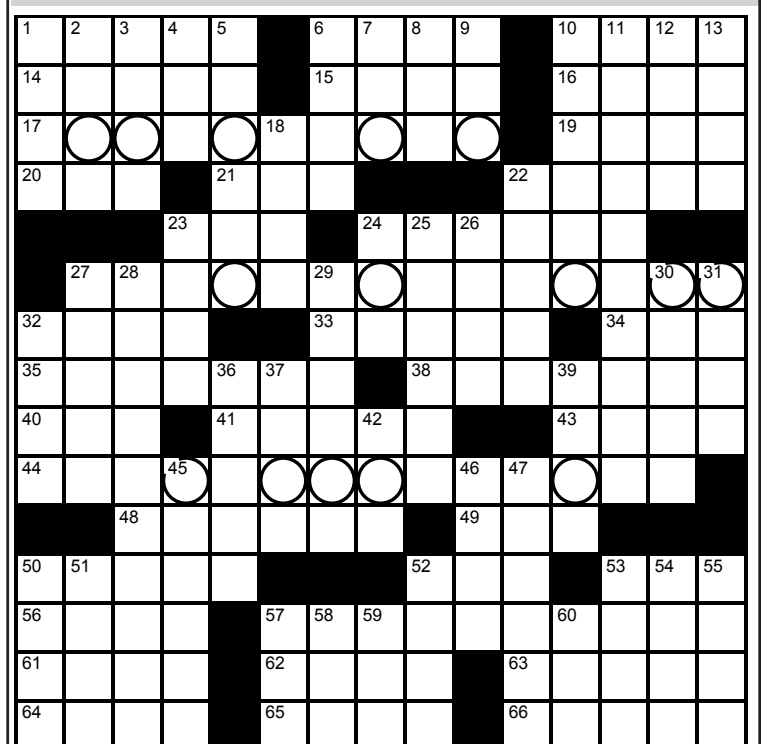
The cooperative principles are guidelines by which cooperatives put their values into practice. The International Cooperative Alliance adopted the revised Statement on the Cooperative Identity in 1995.

They are as follows:

1. Voluntary and Open Membership
2. Democratic Member Control
3. Member Economic Participation
4. Autonomy and Independence
5. Education, Training and Information
6. Cooperation Among Cooperatives
7. Concern for Community

REFERENCE: ICA.COOP

## Crossword Puzzle



### Across

1. Paid \_\_\_\_ to society
2. Ongoing dispute
10. Fit for the job
14. "Ob-vi-ous-ly!"
15. Demolish
16. Sitcom equine of the '60s
17. "Strangers With Candy" actress
19. Silver of fivethirtyeight.com
20. TV exec Moonves
21. It's stretched out in yoga class
22. Original "American Idol" judge with Randy and Paula
23. Not many
24. Cries at a Wild West show
27. Her 1991 Super Bowl rendition of "The Star Spangled Banner" became a Billboard Top 40 hit
32. Magnetite and bauxite
33. Totally rules
34. Fallopian tube travelers
35. Achieved great success
38. Listen
40. Top-left button on most keyboards
41. Liqueur which means "bitter" in Italian
43. Knight in shining armor
44. TV host who once explored running for "the president of the United States of South Carolina"
48. Wicked ones
49. Thurman of "Pulp Fiction"
50. Authorized substitute
52. Singer DiFranco
53. River bottom
56. Actress Loughlin of "90210"
57. Bug ... or what's found in 17-, 27- and 44-Across
61. Suffix with bachelor
62. Zone
63. Like some wine casks
64. Homer Simpson outbursts
65. Line of jeans?
66. Rod in a henhouse

### Down

1. Way too uptight
2. Igloo, essentially
3. Ben & Jerry's alternative
4. Clear the tables
5. Lincoln Center institution
6. It seeks pledges annually
7. Body part to lend or bend
8. Six-Day War weapon
9. \_\_\_\_ Moines
10. Prenatal procedures, informally
11. Dracula's creator
12. Oscar winner for "Dallas Buyers Club"
13. Sistine Chapel depiction
18. Sunup
22. "Stars and Stripes Forever" composer
23. Hand ball?
24. The Equality State: Abbr.
25. Sound before a blessing
26. Miss Daisy's driver in "Driving Miss Daisy"
27. Seize (from)
28. From now on
29. What a gofer is sent on
30. In the open
31. iPod Mini successor
32. Has debts
36. "Lost" actor Jeff
37. "You can say that again!"
39. Perlman of "Cheers"
42. Some colas, familiarly
45. Magical dusters
46. "Clair de \_\_\_\_"
47. Key of Bach's most famous Mass
50. Begged
51. \_\_\_\_-Rooter
52. Singer Lambert
53. Anti-apartheid activist Steve
54. Barely manages, with "out"
55. A little progress, idiomatically
57. Dines on
58. Wrath
59. Narc's org.
60. Portrait overlooking Tiananmen Square

Puzzle author: David Levinson-Wilk. For answers, see page 12.

# LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-622-0560. Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles and letters from members.

### SUBMISSION GUIDELINES

The *Gazette* will not knowingly publish letters, articles or reports that are hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative.

The *Gazette* welcomes Coop-related articles, letters and committee reports from members that follow the published guidelines and policies. The following is a summary—please see the detailed guidelines for each type of submission on the Coop website: [www.foodcoop.com](http://www.foodcoop.com).

All submissions must include author's name, phone number and e-mail address, conform to the following guidelines and to the Fairness, Anonymity and Respect policies. Editors will reject letters, articles and reports that do not follow the guidelines or policies. Submission deadlines appear each edition in the Coop Calendar section.

For topics that generate a large number of submissions (letters or Member Articles) serially and continuously over an extended period of time, the *Gazette* will not necessarily publish all submissions, but the editors will use their editorial discretion to select a small number of submissions (whether letters or Member Articles) from each side as representative of that viewpoint of the issue. The selected submissions will also adhere to the current guidelines of civil discourse and should serve to advance the discussion in new ways.

You may submit on paper, typed or very legibly handwritten, or via e-mail to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop) or on disk.

**Letters:** Maximum 500 words.

**Voluntary Articles:** Maximum 750 words. A Voluntary Article is held to a higher standard than a letter and must meet at least the following criteria: A Voluntary Article must analyze the topic it is discussing; it must present accurate, verifiable corroboration for factual assertions; it can criticize but not attack Coop practices and personnel; if critical it must present positive solutions; it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject articles that are essentially just advertisements for member businesses, those of family and friends of members, solely expressions of opinion or that do not follow the guidelines and policies.

**Committee Reports:** Maximum 1,000 words. Reports must follow the published guidelines and policies.

### LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

Letters must be the opinion of the letter-writer and can contain no more than 25% non-original writing.

All submissions must be written by the writer. Letters or articles that are form letters, chain letters, template letters or letters prepared by someone other than the submitting member will be rejected.

Letters, articles and reports must adhere to the Fairness, Anonymity and Respect policies. They cannot be hateful, needlessly inflammatory, discriminatory libelous, personal attacks or make unsubstantiated claims or accusations or be contrary to the values of the Coop as expressed in our mission statement.

All submissions must be legible, intelligible, civil, well and concisely written with accurate, attributed, easily verifiable statements of facts separated from opinions.

Letter and article writers are limited to one letter or article per issue.

Letter and article writers cannot write gratuitous serial submissions. Editors may reject submissions to consecutive editions of the *Gazette* on the same topic by the same writer.

**Editor-Writer Guidelines:** All submissions will be reviewed and, if necessary, edited or rejected by the editor. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any questions or proposed editorial changes. Writers must be available to editors to confer about their submissions. If a writer does not respond to requests for editorial changes, the editor may make the changes without conferring with the writer, or reject the submission. If agreement between the writer and the editor about changes does not occur after a first revision, the editor may reject the submission, and the writer may revise and resubmit for a future issue.

### FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

#### Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.
2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.
3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

#### Anonymity

Unattributed letters will not be published unless the *Gazette* knows the identity of the writer, and therefore must be signed when submitted (giving phone number). Such letters will be published only where a reason is given to the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate to Coop issues and avoid any non-constructive, non-cooperative language.

#### Respect

Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

The *Gazette* is a collaboration among Coop members. When submitting, please consider the impact of your words on the writers, editors and production staff who use our limited workslot time to try to produce an informative and cooperative publication that reflects the values of our Coop community.

Printed by: Tri-Star Offset, Maspeth, NY.

Friday, April 20, 8:00 p.m.

The Brooklyn Society for Ethical Culture  
and the Park Slope Food Coop present:

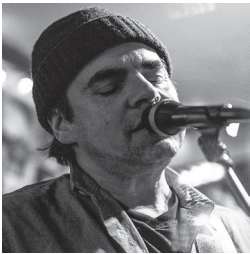


## PROSPECT CONCERTS



**Annie Keating** has performed at leading festivals, including Take Root in Holland, the Brooklyn Americana Festival, Glasgow Americana Festival, The Brooklyn Indie Music Fest NJ Folk Fest, Maverick UK and NXNE. Her recent album, *Trick Star* (Keating's seventh full-length release) was met with rave international reviews. For fans of Lucinda Williams, John Prine, Jason Isbell and other great alt-country songwriters, this is sun-dappled Americana at its best, sure to enchant.

**Bev Grant** is the 2017 Joe Hill Award winner from the Labor Heritage Foundation and the 2017 winner of the ASCAP Foundation's Jay Gorney award. Former leader of the cutting edge '70s and '80s folk/rock and world music band, Human Condition, Bev is also founder and director of the Brooklyn Women's Chorus. "Bev Grant is one of New York City's treasures." (Ron Olesko, *SingOut* magazine)



Songwriter **Steve Mayone** performs as a solo artist and with his band **Bastards of Fine Arts**, a collaboration with NYC songwriter Matt Keating. "Mayone ties up all of Americana, folk, classic and roots-rock, effortlessly flowing from one to the next and never at a loss for interest." (*Americana UK*). "Thoughtful, well written material." (*New England Scrapbook*). He's released five albums, his most recent *Sideways Rain* in 2017. "An album rife with flowing pop and folk-flavored ballads that exude a romantic and bittersweet glow."—Steve Morse

[www.facebook.com/ProspectConcerts](http://www.facebook.com/ProspectConcerts)

**53 Prospect Park West [at 2nd Street] • \$10 • 8pm [doors open at 7:45]**  
**Performers are Park Slope Food Coop members and receive Coop workslot credit.**  
**Booking: Bev Grant, 718-788-3741**

PARK SLOPE FOOD COOP 782 Union St., Brooklyn, NY 11215 (btwn 6th & 7th Av.) • (718) 622-0560

## RETURN POLICY



The Coop strives to keep prices low for our membership. Minimizing the amount of returned merchandise is one way we do this. If you need to make a return, please go to the 2nd Floor Service Desk.

### REQUIRED FOR ANY RETURN

1. The Paid-In-Full receipt **MUST** be presented.
2. Returns must be handled within 30 days of purchase.

### CAN I EXCHANGE MY ITEM?

No, we do not "exchange" items. You must return the merchandise and re-purchase what you need.

## CAN I RETURN MY ITEM?

Produce\* Bulk\* (incl. Coop-bagged bulk)  
Cheese\* Seasonal Holiday Items  
Books Special Orders  
Calendars Refrigerated Supplements  
Juicers & Oils  
Sushi \*A buyer is available during the week-days to discuss your concerns.

NEVER  
RETURNABLE

Refrigerated Goods (not listed above)  
Frozen Goods  
Meat & Fish  
Bread

RETURNABLE  
ONLY IF SPOILED  
BEFORE  
EXPIRATION DATE  
Packaging/label  
must be present  
for refund.

Items not listed above that are unopened  
and unused in re-sellable condition

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

### This Issue Prepared By:

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Final Proofreader: Nancy Rosenberg

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Index: Len Neufeld

Advertisement: Eric Bishop



WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Brittain Ashford	Elizabeth Corsillo	Madeleine Freidson	Detrice Hill	Sunnie Lichenstein	Ahasanur Rahman	Colin Sullivan
Eric Au	Michela Deidda	Alicia Garcia	Gwynne Hogan	Emma Lindsay	Kelly Rakowski	Aubrey Tatarowicz
Jessica Beck	Natasha Dezonie	Adames	Shelly Horn	Erika Lindsey	Jack Riffle	Samantha Teng
Benjamin Blumberg	Monia Dini	Shaun Gatter	Niklas Janisch	Beth London	Benjamin Ruffman-Cohen	Sophia Tintori
Lauri Boren	Isaiah Dugan	Helen Gilchrist	Katrin Jaskiewicz	Sophia Magnone	Alexandra Schuette	Craig Toohey
Scot Braswell	Theodore Eccleston	Josh Gilchrist	Paula Jones	Elizabeth Manejfas	Stefan Schuette	Robijn Van Giesen
Eliza Brownstein	Rachael Elliott	Leonard Goff	Daniel Kaminsky	Myriem Mhirit	Shahrazad Shams	Matthew Van Oss
Peter Caref	Samuel Evers	John James	Shelby Keefer	Rosemarie Miranda	Hatsune Shiosaki	Kyla Wasserman
Alexis Carter	Azalea Fairley	Goldbeck	Quinson Kilgore	Barbara Mosconi	Karen Short	Fahry Woolley
Katherine Chang	Ari Fishman	Scotlan Goldbeck	Kwadwo Larrier-Williams	Alexia Nazarian	Helene Sillverman	Parisa Yekalamlari
Amy Chapman	Ryan Flores	Deanna Greene	Lebasi Lashley	Emeka Ofodile	Eddie Simeon	Ivy Young
Catherine Tiangha	Tana Forrester	Susanne Hedaya	Timothee Letouze	Sherina Ong	Mia Steinberg	Rebecca Zakheim
Colton	Lana Frantz	Mike Henderson	Larry Lichenstein	Laura Oulanne	Tricia Stewart	Han Zhang
John Colton	Hennen	Tom Hennen		Matthew Perlmutter		Cristel Zoebisch

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit [foodcoop.com](http://foodcoop.com) or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

Have questions about Orientation? Please visit [www.foodcoop.com](http://www.foodcoop.com) and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

[www.foodcoop.com](http://www.foodcoop.com)

The Coop on Cable TV

Inside the Park Slope Food Coop

The fourth FRIDAY of the month at 11 a.m. and 5 p.m. Channels: 56 (Time-Warner), 69 (CableVision), 84 (RCN), 44 (Verizon), and live streaming on the Web: [www.bricartsmedia.org/community-media/bcat-tv-network](http://www.bricartsmedia.org/community-media/bcat-tv-network).

General Meeting Info

TUE, APRIL 3

AGENDA SUBMISSIONS: 7:30 p.m.  
Submissions will be considered for the April 24 General Meeting.

TUE, APRIL 24:

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Apr 12 issue: 12:00 p.m., Mon, Apr 2  
Apr 26 issue: 12:00 p.m., Mon, Apr 16

CLASSIFIED ADS DEADLINE:

Apr 12 issue: 7:00 p.m., Wed, Apr 4  
Apr 26 issue: 7:00 p.m., Wed, Apr 18

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available on [foodcoop.com](http://foodcoop.com) and at every General Meeting.

Next Meeting: Tuesday, April 24, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

Location

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

How to Place an Item on the Agenda

If you have something you'd like discussed at a General Meeting, please complete a submission form for the Agenda Committee. Forms are available in the rack near the Coop Community Corner bulletin board and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the Coop.

Meeting Format

**Warm Up (7:00 p.m.)** • Submit Open Forum items • Explore meeting literature

**Open Forum (7:15 p.m.)** Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

**Reports (7:30 p.m.)** • Financial Report • Coordinators' Report • Committee Reports

**Agenda (8:00 p.m.)** The agenda is posted on [foodcoop.com](http://foodcoop.com) and may also appear elsewhere in this issue.

**Wrap Up (9:30-9:45)** • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

Since the Coop's inception in 1973, the General Meeting has been our decision-making body. At the General Meeting (GM) members gather to make decisions and set Coop policy. The General-Meeting-for-workslot-credit program was created to increase participation in the Coop's decision-making process.

Following is an outline of the program. For full details, see the instruction sheets by the sign-up board.

• Advance Sign-up required:

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby or sign-up at [foodcoop.com](http://foodcoop.com). The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

Some restrictions to this program do apply. Please see below for details.

• Two GM attendance credits per year:

Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.

• Squads eligible for credit:

Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)

• Attend the entire GM:

In order to earn workslot credit you must be present for the entire meeting.

• Signing in at the Meeting:

After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

• Being Absent from the GM:

It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

**The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business.** As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement.

**We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods.** We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

**We are committed to diversity and equality.** We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store.

**We welcome all who respect these values.**

park slope  
FOOD COOP

## calendar of events

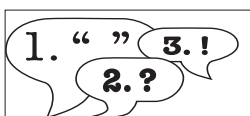
mar 31  
sat 10 am

## Food + Fitness

Shakara.NYC is a dance fitness party featuring exercise routines and choreography for core, glutes, arms, legs and abs, interpreted in Afrobeats culture. **Eka Take** founded Shakara.NYC, after moving to Brooklyn, to include elements of her West African culture into her daily fitness/wellness activities. Eka joined the Food Coop in July 2017 and the community has enabled her to eat and live healthier.

apr 3  
tue 7:30 pm

## Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at [foodcoop.com](http://foodcoop.com).

**The April General Meeting will be held on Tuesday, April 24, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

apr 5  
thu 7:30 pm

## Food Class: Authentic Indian Home Cooking



Learn the basics of healthy Indian home cooking, from the names and special characteristics of Indian spices, to the secrets that will give you the best flavor. The focus will be on best home cooking practices and the relationship between Indian culture and food. Chef Mukti Banerjee is the founder and instructor of Mukti's Kitchen, which offers hands-on Indian cooking classes, lecture/demonstrations and catering services. Mukti focuses on Indian food, Indian cooking and healthy eating. She uses authentic, modern Indian techniques, with adjustments for American kitchens and any dietary restrictions. *Menu includes: Vegetable Pulao (rice dish); Lasuni Dal (red lentil with garlic, onion, ginger and spices); Mixed Vegetable Korma; Mohon Bhog* **ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by March 29 are appreciated, contact [parkslopefoodclass@gmail.com](mailto:parkslopefoodclass@gmail.com). To inquire about leading a Food Class, contact [parkslopefoodclass@gmail.com](mailto:parkslopefoodclass@gmail.com).**

apr 10  
tue 7 pm

## Safe Food Committee Film Night: Hot Grease



*Hot Grease* hits the streets of Houston, Texas, the energy capital of the world, telling the story of how an environmentally beneficial industry has been built around an ostensibly worthless raw material—spent kitchen grease. With Congress considering elevating renewable fuel standards, potentially yielding billions in profits, the film is a real-life illustration of the challenges in trying to achieve the American Dream on the expanding green energy frontier. With insights from the innovators, entrepreneurs, environmentalists, and grease collectors, *Hot Grease* follows the industry as people carve out their piece of this modern-day "gold rush." The filmmakers will be in attendance for a Q&A.

**See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://www.plowtoplatefilms.com) which can now also be reached via a link on the Park Slope Food Coop's home page at [www.foodcoop.com](http://www.foodcoop.com).**

apr 13  
fri 7 pm

## Wordsprouts: A Celebration of National Poetry Month



Four poets will present verse, then talk about their work. **Toni Blackman** is the author of *Inner-Course*, a collection of poetry and inspirational prose. At the invitation of the U.S. State Department, Toni served as the nation's first Cultural Ambassador for Hip Hop. A *DOVE*

*Real Woman* (2012), Toni has traveled to 44 different countries performing, speaking, and teaching. Once a Receiver and an OUTS worker, she can now be found dancing with members while she does her checkout shift. **Beth Lisick** is a writer and actor. She got her start writing in the poetry slam scene in the '90s and is the author of five books, including the *New York Times* bestseller *Everybody Into the Pool*. Beth has no problem prepping olives on her Coop shift. **Taylor Mali** is one of the most well-known poets to have emerged from the poetry slam movement and one of the original poets to appear on the HBO series "Def Poetry Jam." A four-time National Poetry Slam champion, he is the author of four collections of poetry and a book of essays, *What Teachers Make: In Praise of the Greatest Job in the World*. At the PSFC, he is known as Taylor the Baler. **Jon Sands** is the author of *The New Clean* (Write Bloody Publishing), as well as the co-host of "The Poetry Gods Podcast." He's represented New York City multiple times at the National Poetry Slam, and you can find him once a month working in the Coop's dairy cooler.

**Free for all Coop members & non-members. Refreshments will be served. Bookings: John Donohue, [wordsproutspfc@gmail.com](mailto:wordsproutspfc@gmail.com).**

apr 15  
sun 12 pm

## Estate Planning 101

It can be difficult to think about the unthinkable happening. One of the greatest gifts that you can leave your loved ones is a plan for your incapacity or death. If your loved ones include minor children, advance planning is even more imperative. This workshop will teach you how to get started with basic estate planning for you and your family. Lissett Ferreira, Esq., will discuss the "default" if you fail to plan, walk you through the basic estate planning documents to consider, and explain the different roles, such as guardian of your children, that you should consider. **Lissett Ferreira, Esq.** is a Food Coop member and an experienced attorney whose practice focuses on elder and family law. She has helped many individuals and families develop the best estate plan for them and their loved ones.

apr 20  
fri 8 pm

## Keating; Grant; Mayone



**Annie Keating** has performed at leading festivals, including Take Root in Holland, the Brooklyn Americana Festival, Glasgow Americana Festival, The

Brooklyn Indie Music Fest NJ Folk Fest, Maverick UK and NXNE. Her recent album, *Trick Star* (Keating's seventh full-length release) was met with rave international reviews. For fans of Lucinda Williams, John Prine, Jason Isbell and other great alt-country songwriters, this is sun-dappled Americana at its best, sure to enchant. **Bev Grant** is the 2017 Joe Hill Award winner from the Labor Heritage Foundation and the 2017 winner of the ASCAP Foundation's Jay Gorney award. Former leader of the cutting edge '70s and '80s folk/rock and world music band, Human Condition, Bev is also founder and director of the Brooklyn Women's Chorus. "Bev Grant is one of New York City's treasures," Ron Olesko, *SingOut* magazine. Songwriter **Steve Mayone** performs as a solo artist and with his band **Bastards of Fine Arts**, a collaboration with NYC



**For more information on these and other events, visit the Coop's website: [foodcoop.com](http://foodcoop.com)**

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops. Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.



# mar 31–may 18 2018

songwriter Matt Keating. “Mayone ties up all of Americana, folk, classic and roots-rock, effortlessly flowing from one to the next and never at a loss for interest.” (*Americana UK*). “Thoughtful, well written material.” (*New England Scrapbook*). He’s released five albums, his most recent *Sideways Rain* in 2017. “An album rife with flowing pop and folk-flavored ballads that exude a romantic and bittersweet glow.”—Steve Morse

**Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. *Prospect Concerts* is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.**

**apr 21-22**  
sat-sun 9 am–7 pm

## Food Drive to Benefit CHIPS Soup Kitchen

CHIPS Soup Kitchen, located at Fourth Avenue and Sackett Street, is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHIPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

**apr 24**  
tue 7 pm

## PSFC APR General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewriters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

**Meeting location: St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

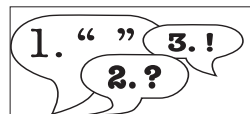
**apr 29**  
sun 12 pm

## From.MeToo.WeRise

Time to heal the world from sexual assault. Sexual assault/harassment/incest is a bigger discussion for healing than the workplace. Accepted worldwide in a pandemic of manipulation and suppression, they are a human problem at home, worldwide everywhere in all history... in battles, genocide and every day. The time for healing is NOW. Discussion, non-judgmental and frank. How can we heal ourselves and can we expand that healing into the rest of the world which we reach out to in our lives? **Sensho Wagg** is a Certified Professional Coach in Transformation Coaching, trained specifically to use deep intuition without offering consulting, advice or instruction. With tools from other industries (natural foods and products, birthing and breastfeeding, speech therapy and cochlear implants, music and profound Buddhist practice), Sensho offers big experience and sensitive awareness to all who wish a full life and (!) joy.

**may 1**  
tue 7:30 pm

## Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read “How to Develop an Agenda Item for the General Meeting” and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at [foodcoop.com](http://foodcoop.com).

**The May General Meeting will be held on Tuesday, May 29, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

**may 3**  
thu 7:30 pm

## Food Class



Food Class to be announced.  
**To inquire about leading a Food Class, contact [parkslopefoodclass@gmail.com](mailto:parkslopefoodclass@gmail.com).**

**may 4**  
fri 7 pm

## Film Night: Long Strange Trip



The Grateful Dead rejected conventional notions of fame and power and transcended the world of rock and roll to become a vital American cultural force. Yet their commitment to improvisation and spontaneity only brought Jerry Garcia and the Dead more of the kind of adulation they hoped to avoid. Amir Bar-Lev's

*Long Strange Trip* explores the Grateful Dead's unlikely success story, and the tensions and paradoxes of a life in pursuit of artistic freedom. We will be screening the second part of this four-hour documentary. Director Amir Bar-Lev will be present for a q&a after the screening. Amir Bar-Lev's directorial credits include *Fighter* (2001), *My Kid Could Paint That* (2007), the Emmy Award-winning *The Tillman Story* (2010), *Happy Valley* (2014) and *Long Strange Trip* (2017). Bar-Lev also co-produced the 2009 Academy Award Nominee *Trouble The Water*.

**To book a Film Night, contact Gabriel Rhodes, [gabrielrhodes@me.com](mailto:gabrielrhodes@me.com).**

**may 8**  
tue 7 pm

## Safe Food Committee Film Night: Rotten



*Rotten* is a new documentary series about corruption in the food world. Created by Zero Point Zero Production, it consists of six hour-long episodes featuring farmers, fishermen, scientists, and doctors shedding light on the surprising and at times downright disgusting ways that common foodstuffs are brought to market.

Episode 2, *The Peanut Problem*, brings awareness to the surge in the prevalence of food allergies and the people working behind the scenes to combat it. The episode features world-renowned allergy and asthma researcher, Dr. Ruchi Gupta of Northwestern University and Lurie Children's Hospitals, as well as Susie Hultquist, founder of Spokin.

**See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://www.plowtoplatefilms.com) which can now also be reached via a link on the Park Slope Food Coop's home page at [www.foodcoop.com](http://www.foodcoop.com).**

## still to come

**may 11**

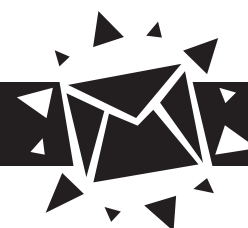
**Wordsprouts**

**may 18**

**Prospect Concert Series**



## L E T T E R S   T O   T H E   E D I T O R

**DISTURBING  
BEHAVIOR****TO WHOM IT MAY  
CONCERN,**

I want to draw members' attention to disturbing behavior that many of us seem to indulge in: the brazen expectation that walkers should extend their duties to destinations that are just a smidgeon outside of the periphery defined on the maps found pasted all over the front of the Coop. Why this sense of entitlement and exceptionalism by some of our "cooperative" members? Of course we all have our own agendas, but where is their sense of shame when it is pointed out that what they are asking is to be excluded from the rules? Instead, all too frequently, these V.I.P. members' response is rage and disbelief that the servants—I mean fellow members—won't obey their directives.

At my last shift, on two separate occasions, I was

asked by one of my squad's members to intervene when shoppers persisted in trying to cajole him into extending their walk beyond the zone sanctioned by the rules. In one instance, upon being told that this would not happen, the shopper smugly feigned a smile and told me that she would just wait until another walker acceded to her request. When I explained that no members of our squad would break this rule for her, she demanded that I give her my name, presumably so she could write a negative Yelp review on her experience. In the other case, the member insisted that her destination was within the zone. When I asked her to point out her home on the map, she showed me a spot that was indeed just on the line, but when she gave the address, it was over a block outside. When I pointed this out to her she wheeled around to hail a cab and let out an audible snarl as steam shot out of her head. Life is so unfair.

After speaking with some coordinators, the consensus seems to be that these members' expectations of special treatment have been encouraged by other walkers regularly breaking the rules for them. Indeed, both the members I described above insisted "everyone else does it for me!" On behalf of the walkers on my squad and probably many others (plus the modest shoppers who would like assistance getting home or to the bus stop with their groceries but have to wait interminably because some pushy shopper feels that their needs trump those of others), I beg you: If you are a walker, do not indulge these "gold card" members. If you are a shopper who would like help with your groceries, please do not put walkers in the uncomfortable position of having to explain the obvious fact that you are asking them to bend the rules. After all, having this type of assistance is not a right; it's a Privilege.

Roger Broome

**Park Slope Food Coop Members  
are invited to shop  
At The Windsor Terrace Food Coop**

**Windsor Terrace Food Coop is located at  
825 Caton Ave**

**(corner of E8th Street & Caton  
just south of Coney Island Ave.)**

**Thursday 7- 9 am 3-9 pm**

**Friday 9-11 am 4-7 pm**

**Saturday & Sunday 10 am - 4 pm**



## I N T E R N A T I O N A L   T R A D E   E D U C A T I O N   S Q U A D   R E P O R T

**Recent News on International Trade**

By Bart DeCoursy and  
Susan Metz, International Trade  
Education Squad

Three international trade issues are now in the news: Ongoing re-negotiation of NAFTA (the North American Free Trade Agreement); tariffs (taxes) to be collected when steel and aluminum from certain nations are imported into the U.S.; and the barely noticed report on March 8 that 11 of the 12 Pacific-rim nations, which spent seven years secretly negotiating the Trans-Pacific Partnership free trade agreement, signed the deal, even without the U.S.

Donald Trump ran against the TPP and has always claimed that NAFTA was a bad deal. His current Trade Representative, Robert Lighthizer, is known to be a stiff negotiator who is bucking the trend of free trade in favor of

protectionist U.S. trade policy. In calling for tariffs on steel and aluminum, the debates vary about whether Trump is starting a damaging trade war, especially with China, or helping to resuscitate American jobs in the steel industry. However, the last two administrations have levied similar tariffs without as much fanfare (President Obama imposed tariffs on specific types of steel while President Bush imposed steel tariffs then rescinded them because of the backlash and negative economic impact).

Is it possible that Lighthizer may drag NAFTA negotiations into a positive force for American labor and sovereignty? Yes, if he continues to push for a change in country of origin laws and the weakening of the Investor State Dispute Resolutions, both high on his agenda.

Should NAFTA be withdrawn? Consider this data from the Center for Economic Growth and Research: "From 1960 to 1980, Mexico almost doubled its income per person, a growth rate that was higher than that of Latin America as a whole. If this growth had continued, Mexico would be a high-in-

come country today... It is also worth examining where Mexico would be today if its income per person had continued to grow at the rate that it did over the two decades prior to 1980... Mexico in 2016 would have an income per person of more than \$39,000 in 2011 international purchasing power parity dollars, which would make its living standards comparable to, or even above, a number of Western European countries." Economic policy made via a secretly negotiated international trade deal passed by a few votes in 1994 produced a different result. NAFTA made economic policy that impoverished and destabilized Mexico.

Just to give one example: as a result of NAFTA, the formerly protected Mexican agricultural market was opened to allow the U.S. to "dump" corn onto the Mexican market. Dumping is the act of providing a product to the market of the importing country that will cost less than that item produced locally and sold in the local market by the local producer. This is attainable when the exporting country's government offers financial 'subsidies' to the export-

ing industry—for example through lower taxes or other benefits. Subsidies ensure that the imported product enjoys the advantage of a lower price. U.S. Farm Bills, one of which will soon be passing through Congress, provide subsidies for agribusiness to produce more corn than we need.

Tariffs, or taxes on imports, raise the price of imports to make the local product more competitive. That way tariffs protect the local industry. Protecting the local industry protects the local jobs and protecting local jobs protects local workers. That is why tariffs are referred to as "protectionist."

Ohio and Pennsylvania will be critical states in the upcoming congressional elections. Steelworkers unions, Elizabeth Warren and Bernie Sanders approve of tariffs that will return steel production to those states when imported steel becomes more expensive.

Mexico never put a tariff on corn imported from the U.S. As a result of NAFTA, Mexico "now produces only 45% of the food it consumes, making it one of the most import-dependent countries in the world for food" and "99% of Mexico's imports of

corn come from the heavily subsidized U.S. agricultural industry."

U.S. subsidies on corn exported to Mexico has resulted in U.S. corn being less expensive than corn grown there. Unable to sell their corn on local markets, U.S. subsidies on corn exported to Mexico have resulted in displacement of millions of Mexican farmers. They face limited options, which include attempting to cross the border to labor as migrant workers picking berries in California.

We can continue to talk about how dumb, preposterous and vicious an idea it is to build a wall. But we can also talk about why the people who work under horrendous conditions picking strawberries to stock our shelves have abandoned their homes and traveled under perilous conditions to take jobs Americans do not want. Consider whether they have made that decision to seek the "American dream" or whether our own U.S. economic policy has forced them into this desperation.

You can consult Coop|TES.wordpress.com for the articles that support the assertions made in this article. ■





## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop). Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

## THU, MAR 29

6 p.m. "LET'S DANCE!", Dancing Through the Decades—Join friends and neighbors and celebrate in style. DJ Tony Cortez - R&B Music. Happy Hour 6-7:30. A fun-filled night of dancing. Kings Beer Hall, 84 St. Marks Pl. Tickets \$20, 718-638-2059. Proceeds benefit ImaniHouse.org programs.

## FRI, APR 6

7:30 p.m. Brooklyn Contra Dance. If Swing and Square

dancing met in a bar, you'll get Contra. Live music, bringing a partner is not necessary. A great way to meet new people! @ Camp Friendship, 339 Eighth St., Brooklyn. \$15 General/\$12 Student/Volunteers Dance Free. [www.brooklyncontra.org](http://www.brooklyncontra.org).

## SAT, APR 7

8 p.m. Emma's Revolution. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers.

For info call 212-787-3903 or see [peoplesvoicecafe.org](http://peoplesvoicecafe.org).

## SUN, APR 8

4 p.m. BPL Chamber Players: The Clarosa Quartet. At the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

## SUN, MAY 6

4 p.m. BPL Chamber Players: The Claremont Trio. At the Dr. S.

Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

## THU, MAY 10

7 p.m. ARTWORKS 2018, a Benefit for Arts Gowanus. Every ticket holder receives 1 original artwork! Meet Gowanus artists and mingle with art lovers. You choose from 75 artworks, paintings, sculptures, photographs, drawings, ceramics, and take one home! See you

at ShapeShifter Lab. Tickets at [artsgowanus.org/artworks-2018](http://artsgowanus.org/artworks-2018).



## PLASTIC PACKAGING COLLECTIONS

2nd Wednesday of every month 3:45-6 p.m.

4th Saturday of every month 1:45-4 p.m.

## Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

**Plastic bags/wrap/packaging from most products sold at the Coop**—food and non-food.

**Thin plastic film wrap**—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.

**Plastic roll bags distributed by the Coop**—please use roll bags only as necessary, reduce usage whenever possible, and re-use any bags you do take before recycling.

NO food residue, rinse as needed.  
Only soft plastic from Coop purchases.

## We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

Water filters (Brita and other brands) and other Brita branded filter products

Plastic re-sealable food storage bags, small Coop bulk bags, cling wrap

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.  
No shopping bags.

Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in joining the squads that run the Wednesday/Saturday collection, or in starting a third collection time as your workslot? Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit [terracycle.com](http://terracycle.com)

Questions about items we accept should be e-mailed to [ecokvetch@yahoo.com](mailto:ecokvetch@yahoo.com)



ecokvetch

the environmental  
committee blog

## Tip of the MONTH!

Need some inspiration?  
The nomination of chemical industry lobbyist Michael Dourson to head the EPA's oversight of toxic chemical regulation was defeated by two Indiana moms living in a child cancer hotspot related to industrial chemical waste. Civic engagement matters!

Learn more at:  
[ecokvetch.blogspot.com](http://ecokvetch.blogspot.com)



☆ EXCITING WORKSLOT OPPORTUNITIES ☆

**Vitamin Workers**  
**Flexible Hours**

Looking for workers to work exclusively with supplements and vitamins both in the aisle and in the basement. You will be working directly under the vitamin buyer. Must have: extreme attention to detail. Flexible hours: we will work together to find a time that works for both of us. Involves extensive training so must commit to the shift for one year. Please email Jessa at [jessa\\_fisher@psfc.coop](mailto:jessa_fisher@psfc.coop) to inquire.

**Store Equipment Cleaning**  
**Monday, Friday, 6 to 8 a.m.**

This job involves meticulous deep cleaning of the store's checkout equipment and furniture. Workers are required to read and follow detailed instructions for cleaning the scales, printers, and monitors as well as cleaning the furniture and organizing checkout worker's tools and supplies. Must arrive on time at 6 a.m. Please report to Cynthia Pennycooke on your first work shift.

**Bathroom Cleaning**  
**Monday, Tuesday, Thursday 12 to 2 p.m.**

Work with a partner to deep clean the Coop's bathrooms. Tasks include scrubbing floor tiles, cleaning toilets, mopping floors and stocking the bathrooms. You will work only with natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

**Office Set-up**  
**Thursday, Friday, 6 to 8:30 a.m.**

Need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food

and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Mary Gerety in the Membership Office for more information.

**Receiving Produce**  
**Monday through Friday, 5 to 7:30 am**

Start your day early with a workout and a sense of accomplishment! Work side-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you'll fit right in. We promise your energy will be put to good use. Boxes usually weigh between 2-30 lbs, but can weigh up to 50 lbs.

**Parm Squad**  
**Thursday, Friday, Saturday & Sunday—various times**

This shift requires extensive training with a member of the paid staff, and therefore requires a six-month commitment. You must have good attendance to join this squad and must be a member for at least six months. As a member of the PARM Squad, you'll prepare designated cheeses for sale. You should be fit enough to cooperate with other members to lift 90 lbs. (a wheel of parmesan). Involves also cutting hard cheese, moving in and out of the cooler. All members of the squad must follow the hygiene and safety guidelines as stipulated in the Food Processing manual. Please provide your e-mail address to be added to the shift-swapping contact list. Interested members must speak to Britt before joining this squad: [britt\\_henriksson@psfc.coop](mailto:britt_henriksson@psfc.coop).

**To Submit Classified or Display Ads:**

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise-Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator in the entrance lobby.



Attorney Carol Lipton has been practicing law for decades with Barton L. Slavin, with offices in mid-town. We represent Accident Victims for Car Accidents, Slip and Falls and Construction Accidents; Sellers and Buyers of Co-ops and Condos; Estates and Wills, Guardianship, Business Litigation, Bankruptcy, and Civil and Family Court Appeals. We concentrate only in these areas of law.  
**718-436-5359 or 212-233-1010 [www.nycattorneys.com](http://www.nycattorneys.com)**

**The Marketing Cooperative**

Are you a freelance writer, graphic designer, photo/videographer, visual effects designer, or programmer interested in starting a marketing cooperative to serve businesses in the NYC area? I am seeking the right group of like-minded people with whom to discuss building a diverse and thriving worker-owned marketing cooperative that will provide us stable and well-paid employment and will also provide employment to formerly incarcerated creative individuals. Please send portfolios/resumes/LinkedIn profiles and letters of interest to [rosana@rosanavidalmarketing.com](mailto:rosana@rosanavidalmarketing.com). Thank you.



Green burials, home funerals, cremations at Green-Wood

Amy Cunningham  
Director  
718-338-8080  
[amy@fittingtributefunerals.com](mailto:amy@fittingtributefunerals.com)



**CLASSIFIEDS**

**SERVICES AVAILABLE**

**RESTORATION** Did you break a special vase or chip enamel jewelry? I restore pottery and small objects (antique or just treasured) made of enamel, ivory, horn, tortoise, some plastics and wood, etc. Estimates cheerfully given. References available. Near the Coop. Roberta: 718-623-6777 or [rrgordon42@gmail.com](mailto:rrgordon42@gmail.com).

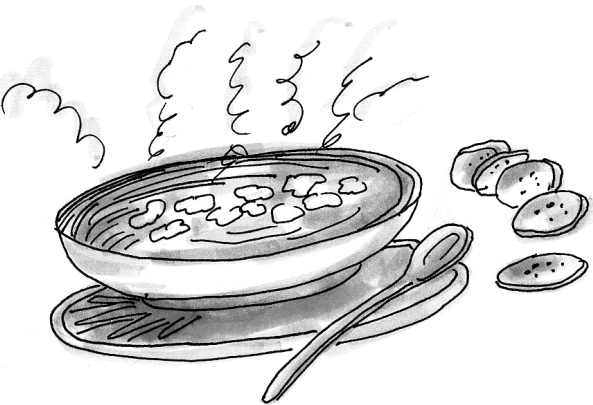
**EXPRESS MOVES.** One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

**PHOTO SCANNING SERVICES—** I can scan the negatives, slides

and old prints that you've been meaning to but never got around to on my V750 Epson scanner. Any DPI and file size. Color correct and cleanup if you'd like. Contact Fred Becker 347-661-6634. [fbeckerphoto@gmail.com](mailto:fbeckerphoto@gmail.com).

**CV MOVING.** Professional and Experienced Mover. No job too big or too small. Providing a stress free move based on Respect, Trust and Communication. Your move is our purpose! NYS DOT# T-39866. As required in all advertisements from licensed movers. Contact 917-822-9590 or [CVmoving.com](http://CVmoving.com) so we can assist!

**MADISON AVENUE HAIRCUTTER** is right around the corner from the Food Coop, so if you would like a really good haircut for a decent price, please call Maggie at 718-783-2154. I charge \$60 Wednesdays through Sundays.



**Crossword Answers**

A	D	E	B	T		F	E	U	D		A	B	L	E
N	O	D	U	H		R	A	Z	E		M	R	E	D
A	M	Y	S	E	D	A	R	I	S		N	A	T	E
L	E	S		M	A	T					S	I	M	O
				F	E	W		W	A	H	O	O	S	
		W	H	I	T	N	E	Y	H	O	U	S	T	O
O	R	E	S			R	O	C	K	S		O	V	A
W	E	N	T	F	A	R		H	E	A	R	K	E	N
E	S	C		A	M	A	R	O			H	E	R	O
S	T	E	P	H	E	N	C	O	L	B	E	R	T	
		F	I	E	N	D	S		U	M	A			
P	R	O	X	Y					A	N	I		B	E
L	O	R	I			H	I	D	D	E	N	M	I	K
E	T	T	E			A	R	E	A		O	A	K	E
D	O	H	S			S	E	A	M		R	O	O	S